

## **REPORT SUMMARY**

# ABOUT THE BOOK OF DON'T BUY, DO IT YOURSELF THAT WRITTEN BY HULYA EROL

### International Standard Book Number (ISBN): 978-605-5181-70-3 - Author: Hulya Erol – Publisher: Hayykitap

Full report of the summary of this report, prepared by WTCA-World Turkish Cuisine Academy, is 7 pages in English and 6 pages in Turkish, and consists of 4 sections given below.

- 1. INTRODUCTION
- 2. ANALYZES AND EVALUATIONS
- 3. RECOMMENDATIONS
- 4. CONCLUSION

### SUMMARY

The World Turkish Cuisine Academy has described the book "Don't Buy, Do It Yourself" as a cultural work of art. After the examinations, WTCA determined that the book included important cultural information as well as recipes that can be prepared traditionally in a natural way. In the book, important messages that will benefit the people of the world as well as public health which have been shared by the author based on experience, research and resources.

### CONCLUSION

The book of Don't Buy Do It Yourself, is added in the World Turkish Cuisine Heritage List, the list of works and cultural heritages of Turkish cuisine that should be preserved on earth. Due to the issues included in this report: WTCA-World Turkish Cuisine Academy will promote the book on different platforms for all the reasons it has been included in the report numbered 0016 and 1071-1453-26-30-2022-D16, when it deems necessary in the future. And WTCA, will encourage the preservation and survival of the work and its recommendation as an educational book to students. WTCA-World Turkish Cuisine Academy will encourage its promotion to different nations and cultures around the world by suggesting that the work be translated into English or other languages in the near and far future. WTCA-World Turkish Cuisine Academy has registered the names of all the recipes given by Ms. Hulya Erol in the Book of "Don't Buy, Do it Yourself" as belonging to Turkish cuisine Academy has archived and recorded all the information which was given by Ms. Hulya Erol in the Book of "Don't Buy, Do it Yourself". WTCA-World Turkish Cuisine Academy will encourage the people for the awareness of the society on the production of healthy food by using natural and traditional methods.

Chancellor of the World Turkish Cuisine Academy

Tolgahan Gulyiyen



• Products or recipes included in the book that do not belong to our national cuisine culture are excluded from the registered list. (Example: On page 129, it is stated by the author that Kimchi belongs to Korean Cuisine, but the recipe was interpreted for Turkish cuisine in the book.) www.tmdh.net & www.worldturkishcuisine.com